

VIGNOBLES TACH

CUVÉE MAXIME 2019

For any further information about press notes, do not hesitate to contact us.
Gold Medal at Concours des Vins «Elle à Table» 2023



Do not miss! Produced in the tradition of grand crus classés, this 2019 cuvée dominated by Cabernet Sauvignon is surprising ...

With an intense red color with bright and purple reflections, This 2019 attests to a very beautiful freshness after a long aging of 18 months in new barrels of French oaks. Pampered by us, this wine offers a full of joy to the nose. Generous and delicate, ripe and deep would be the best qualifiers for me, but we'll let you decide!

The precision of the nose directly conditions the rest of the tasting. The palate is long and its texture is infinitely velvety and fine. On the attack, the thickness gives greed and fullness to the wine. The very soft and worked notes of wood bring a real flavor and complexity to the wine. The fresh oak is ideally suited to the fresh notes of red fruits in the wine. The ripe and silky tannins on the finish are just magnificent.

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AREA	34 hectares		
SOIL COMPOSITION	15 hectares of sandy and clay on the top soils and gravel on the sub soil	10 hectares of alluvial terraces composed by 15 to 20% of clay	9 hectares of deep sandy clay soils
APPELLATION	Graves red & white		
AVERAGE AGE	25 years old		
VARIETIES	50% Cabernet Sauvignon, 40% Merlot, 10% Petit Verdot		
PRUNING	Guyot simple		
GROWING MODE	Mechanical weed killing. Natural grassing. Green harvest. Leaf stripping.		
DENSITY	5 500 foote of vines per hectares		
PRODUCTION	9 000 bottles		
VINIFICATION	<ul style="list-style-type: none">• Cold pre-fermentation at 10°C• Alcoholic fermentation• Maceration lasted 3 to 5 weeks• Malolactic fermentation into barrels and stainless-steel		
MATURING	20 to 24 month 80% news barrels and 20% barrels of a wine		
BLEND	60% Cabernet Sauvignon, 40% Merlot		